1: Lowie E-8 (1926-27): 233 FYS Tanala FYS

in one end and often a shallow porch, formed by the overhang of the roof. The size of the *koumb* is very variable. Some are not more than 4 feet square, while others are as much as 8 feet long by 5 feet wide. They serve for the storage of tools and equipment as well as grain and may even be used as sleeping places if the fields are far from the village. The door is reached by a ladder made from a notched log. Inside, the rice is stored in large baskets about 2 feet deep and 2 to 4 feet in diameter.

Most of the Menabe keep their rice in the *koumb* throughout the season, going to get a basketful at a time. They do this even when the granary is as much as a full day's march from the village. The rice needed for immediate use is usually kept in a basket in the dwelling, although I saw small outside granaries in a few villages.

The Ikongo granaries in villages are built on the same lines as the *koumb*, but are of better and more permanent construction. In a few cases the walls and floor are made of planks instead of woven bamboo. The supporting posts are larger and more smoothly polished, and are provided with wooden disks, 2 feet to 2 feet 6 inches in diameter, which are placed between the posts and the floor as an additional protection from rats. At the present time, inverted tin dish pans are often used for this purpose.

On the western edge of the Ikongo territory there is a limited use of clay granaries, copied from the southern plateau tribes. These are conical, 4 to 5 feet in diameter and 6 to 8 feet high. The walls are 8 to 10 inches thick and may be solid earth, but are more commonly of wattle work heavily daubed. They are smoothly plastered, inside and out, with a mixture of clay and cow dung which is bright red in color. The only opening is a small door, about 2 feet square, which is placed high up in the side. The top is heavily thatched with straw. Subterranean granaries of the sort used by the Betsileo and Imerina are unknown among the Tanala.

The rice in the granaries is likely to become moldy and the owners will take it out from time to time and spread it on mats in the sun.

The Menabe transport their rice to the village in the head and thresh it a little at a time, as needed. The heads are laid on a clean mat and the grain trodden out with the bare feet or beaten out with a short club about 1 inch in diameter and 18 inches to 2 feet long (Fig. 1, e). The straw is gathered up and thrown away and the remaining mixture of grain and chaff winnowed by tossing it into the air from a winnowing tray. Three types of winnowing tray are

1: Linton E-5 (1926-27) 1933 FYS Tanala FYS

the juice being allowed to float downstream with the current. The 226
fish rise to the surface stupefied or dead and are taken by hand. A large quantity of roots is required and the whole lineage or even village usually takes part. At the present time the method is rarely used, because of the labor involved.

The natives are very fond of two sorts of crayfish. One of these has short legs and large claws, like a lobster, while the other has long legs and no claws. Parties often go several miles from the village to catch crayfish in the small, swift mountain streams, staying out all night. The animals are usually caught by the light of torches, which stupefies them so that they can be picked up. In the daytime they are lured from their holes by means of a white or glittering object on the end of a stick. A bit of tin from a can is now used. They are then caught by hand or between two bits of wood, to avoid their claws.

Eels and other fish are preserved by smoking, without salt. They 251
are not cleaned. The smoking is done on small platforms of open-work bamboo which are hung over the fireplace in the dwelling (Fig. 3, c). In spite of the crudity of the method, fish preserved in this way can be kept for a year or more and, when cooked in native fashion, are hardly inferior to the fresh article. Fish are nearly [252]
always boiled.

HONEY AND BEESWAX

Honey and beeswax are of great importance to all the Tanala. 231
The latter is one of their main exports. The native bees are rather [233]
small and dark brown or black. Most of the swarms live in hollow trees or among the rocks, but the Tanala make hives, put them near old swarms, and wash them inside with honey in the hope that new swarms will settle in them. Such swarms belong to the maker of [422]
the hive, while wild swarms belong to the finder.

The hives are made from hollowed-out logs with loosely fitting, inset ends. The cracks around the ends are large enough to allow the insects to enter. The hives are usually 3 to 5 feet long and about 1 foot in diameter. They are laid horizontally in the forks of trees, often as much as twenty feet from the ground. This is to protect the swarm from animals.

To obtain the honey and wax, the swarm is first stupefied with 232.
smoke from torches. The end of the hive is then pried out and all the comb removed at once, destroying the colony. A large wooden bowl of special form is used for collecting the honey (Fig. 4, e). The